


DEADBEACH BREWERY CRAFT KITCHEN

ALL DAY BRUNCH



BREWER'S BREAKFAST | choice of thick cut ham steak, or a maple glazed bratwurst, two eggs, two strips of bacon, served with a potato hash, South Central Charro beans & IPA jalapeño cornbread **19**

CHILAQUILES | traditional spicy chilaquiles verdes with melted mozzarella, two eggs any style, diced tomatoes, green onions, poblano crema, served with South Central charro beans **16** 

VERMONSTER | split bratwurst, a slice of Texas French Toast & an egg, green chile potato hash, served with a side of Abuela Stout whipped cream, seasonal berries & 100% real Vermont maple syrup **20**

OMELETTE | create your own three egg omelette, served with charro beans **13**

PICK YOUR PROTEIN (1)

DICED HAM
THICK CUT MAPLE BACON
WOOD GRILLED CHICKEN
SHREDDED PORK
HOUSE MADE CHORIZO

PICK YOUR VEGGIES (2)

BELL PEPPERS ONIONS
JALAPENOS PICO DE GALLO
GREEN CHILE SPRING MIX
TOMATOES GREEN ONIONS
AVOCADO CARAMELIZED ONIONS

PICK YOUR CHEESE (1)

MOZZARELLA
AMERICAN
CHEDDAR
PROVOLONE
SWISS

EXTRA PROTEIN 2.5 | EXTRA VEGGIES 1.5 | EXTRA CHEESE 2.5 | SUB EGG WHITES 1.5

BRUNCH SIDES & ADD-ONS

CHARRO BEANS	4
JALAPENO IPA CORNBREAD	4
THICK SLICED HAM	5
POTATO HASH	4
SMOKED SALSA VERDE	3
SLICED AVOCADO	3
TOREADOS (2)	3
EGGS (2)	4
EXTRA SAUCE/DRESSING	1.5

SHAREABLES

THE OG | hand breaded deep-fried pickles & pretzel bites, buttermilk ranch & our famous beer cheese* **15**

all pretzels **16.5** | all pickles **12.5**

SHRIMP BITES | crunchy bite-sized IPA battered tempura style fried shrimp with sliced jalapeños tossed in a creamy chili oil finished with toasted sesame seeds served with lemon cilantro ranch **15**

DEADBEACH CHIP PARTY | tortilla chips, kettle chips & toasted sourdough served with spicy beer cheese, smashed avocado, pico de gallo, & house-made crème fraiche, black bean corn salsa, maple pork, bacon onion jam, house made chorizo **19**

CEVICHE | shrimp, European sea bass, avocado & diced tomato, finished with a drizzle of Valentina & our DB spice blend, served with tostada chips **23**

GARLIC IPA HUMMUS | house made roasted garlic hummus blended with our IPA topped with granola, pistachios & chili oil, served with toasted sourdough, house tostada chips, bell pepper medley, carrot sticks, & celery* **15**

SOUPS & SALADS

SALAD DRESSINGS INCLUDE BUTTERMILK RANCH, HABAÑERO RANCH, LEMON CILANTRO RANCH & BROWN BONNIE BALSAMIC VINAIGRETTE

ADD EXTRA PROTEIN TO ANY SOUP OR SALAD: SHRIMP (3), CHICKEN, SMOKED PORK, SMOKED TURKEY OR BACON **6**

TURKEY TORTILLA SOUP | slow smoked jumbo turkey legs simmered in a DeadBeach Lager chipotle broth, with tomato, avocado, crispy tortilla strips, queso fresco, lime & crème fraiche **c 9 | b 13.5**

AZTEC SOUP | Brown Bonnie braised pork in a hatch green chile pozole, topped with shredded green cabbage, radish, oregano, onions, lime & served with IPA jalapeño cornbread **c 8.5 | b 14**

FRENCH ONION SOUP | beef broth base with roasted poblano peppers, DB lager caramelized onions & melted Swiss cheese **c 8 | b 13**

SOUTHWEST SALAD | spring mix with a smokey black bean green chile corn salsa with crispy tortilla strips fresh sliced avocado, crumbly queso fresco, fire roasted red bell peppers, lime wedge & drizzled with our chipotle aioli* **14**

COBB SALAD | mixed greens, diced tomatoes, crumbled maple bacon, sliced eggs, diced avocado, mozzarella cheese & fresh parmesan croutons **14**

ENTREES

ADD PROTEIN TO ANY PASTA: SHRIMP (3), CHICKEN, SMOKED PORK, SMOKED TURKEY OR BACON **6**

DEADBEACH MAC N' CHEESE | ziti smothered in our house beer cheese, topped with diced tomatoes, green onions & queso fresco, served with a side of smoked salsa verde* **11**

ROASTED RED PEPPER PASTA BAKE | creamy fire roasted red pepper sauce, tossed in ziti, covered with melted mozzarella cheese, finished with diced parsley* **16**

HATCH GREEN CHILE ALFREDO | fettuccini tossed in our made-from-scratch alfredo sauce, blended with Hatch green chile & smoked corn, finished with parsley, diced tomatoes & two-year aged Parmigiano Reggiano* **19**

DEADMOUNTAIN FISH N' CHIPS | IPA battered branzino & cilantro slaw with grilled sourdough, topped with spiced crisps, fiery corn salsa & malt vinegar aioli **19**

KABOBS | three skewers with wood grilled chicken thigh, chipotle marinated shrimp, red onions, sweet bell peppers, & cucumbers, finished off with our Abuela Stout balsamic glaze, house chili oil, a touch of lime zest & a lime wedge all on a bed of green chile fried rice **19**

CRAFT SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, KETTLE CHIPS, DEADBEANS & RICE, GREEN CHILE FRIED RICE OR SIDE SALAD
MAKE YOUR FRIES SANCHO OR TRUFFLE | 5

CHU CHO CHEESESTEAK | shaved steak, DeadBeach Lager caramelized onions, Hatch green chile, in a fresh locally sourced roll with chimichurri & melted provolone topped with a toreado **21**

MT. CRISTO CHU-BANO | maple glazed smoked country pork braised in Brown Bonnie & Hatch green chile, with diced ham, provolone cheese, cilantro coleslaw DB HefeMustard & pickles on a a hoagie **20**

THE DOWNTOWNER | slow smoked turkey, thick cut bacon, avocado, crisp romaine lettuce, sliced tomato & chipotle aioli on a toasted croissant **18**

SWEET & SPICY GRILLED CHICKEN | TOMA! & maple glazed grilled chicken thigh, cilantro slaw, thick cut pickles topped with a fresh toreado & toreado aioli on a toasted brioche bun **17**

BACON GRILLED CHEESE | choice of slow smoked turkey, or thick cut ham with maple glazed bacon, DB Lager caramelized onions, mozzarella, gruyere & cheddar cheeses with sliced tomato, green chile & habañero ranch melted together in-between toasted Texas Toast **20**

THE BOURDAIN | thinly sliced mortadella piled high on a toasted croissant with melty provolone cheese, thick cut pickles, spring mix & chipotle aioli **15**

HAM & FIRE ROASTED PEPPERS | thick sliced ham, fire-roasted red bell peppers, Swiss cheese, house chimichurri & a spicy habanero ranch on ciabatta **15**

DEADB-L-T | thick cut maple bacon, spring mix & Roma tomatoes drizzled with our Abuela Stout balsamic reduction, finished with mayonnaise on grilled Texas Toast **15**

SIDES

SANCHO FRIES	8
TRUFFLE FRIES	6
FRENCH FRIES	5
KETTLE CHIPS	5
CHARRO BEANS	4
SIDE SALAD	6
MAC N' CHEESE	6
ELOTE	6
JALAPENO IPA CORNBREAD	4
DEADBEANS & RICE	4
GREEN CHILE FRIED RICE	5

ADD-ONS

BEER CHEESE	4
SMOKED SALSA VERDE	3
SLICED AVOCADO	3
TOREADOS (2)	3
EGGS (2)	4
EXTRA SAUCE/DRESSING	1.5

SMASH BURGERS, FRANKS & BRATS

SERVED WITH CHOICE OF FRENCH FRIES, KETTLE CHIPS, DEADBEANS & RICE, GREEN CHILE FRIED RICE OR SIDE SALAD
MAKE YOUR FRIES SANCHO OR TRUFFLE | 5

SUB BRATWURST FOR HOT DOG 2 | ADD AVOCADO 3 | ADD MAPLE BACON 5

CALL SIGN ALL-AMERICAN BURGER | double meat, American cheese, romaine lettuce, Roma tomato, red onions, pickles & DB HefeMustard on a toasted brioche bun **16** | MAKE YOUR CALL SIGN A SHOTGUN WILLY (BACON, CARAMELIZED ONIONS, EGG & CHIPOTLE AIOLI) **+3**

THAT'S MY JAM | double meat smash patty, three slices of melted provolone cheese, Abuela Stout Bacon Onion Jam & chipotle aioli on hearty Texas Toast **18**

THE WHAT-WHAT BURGER | double smash patty, American cheese, maple glazed bacon, Hatch green chile, DB Lager caramelized onions, finished with two IPA battered fried pickles with chipotle aioli on a toasted brioche bun **19**

DURAZNO DOG | jumbo all-beef hot dog, wrapped in bacon, deep fried & stuffed in a bolillo bun, topped with our South Central charro beans, beer cheese, finished with sliced jalapeños, mayo, DB HefeMustard, diced onion & queso fresco **16**

THE DOUBLE SANCHO | split jumbo all-beef hot dog, topped with crispy french fries, spicy beer cheese, house-made chorizo, bacon, pico de gallo, poblano crema & queso fresco **17**

DOCKSIDE FINISHERS

ABUELA'S ICE CREAM | vanilla bean ice cream, Abuela Stout whipped cream, Abuela Stout milk chocolate drizzle, fresh berries **8**

CHOCOLATE "BUDDE" CAKE | 5-layer chocolate cake, fresh berries, fresh Abuela Stout whipped cream **15**

CHURRO CROISSANT | Abuela Stout chocolate stuffed & deep-fried croissant, coated in cinnamon & sugar, drizzled with more Abuela Stout chocolate, vanilla bean ice cream, Abuela Stout whipped cream, fresh berries **14**

NOT YOUR ABUELA'S ROOT BEER FLOAT | Abuela Stout, DeadBeach Root Beer & vanilla bean ice cream, topped with Abuela Stout whipped cream **9** | Non-Alcoholic option available upon request